



Bisquick Apple Dessert

4-6 Servings

5 Apples, Rinsed and cut into thin slices.
(You can peel or leave peel on. I like the peel.)
1 3/4 Cups Bisquick
3/4 Cup Cream
1 Cup Brown Sugar
2 Tbsp White Sugar
1/2 Tsp Saigon Cinnamon
1 Tsp White Vinegar
1/2 Tsp Salt
1 Cup Water
1 Tbsp Butter
1 Tsp Vanilla

Preparation:

Preheat oven to 400°.

Let us start by making the sauce. Mix 1/4 cup Bisquick, salt, water, vinegar and brown Sugar into a sauce pan. Mix together and cook on low heat, stirring occasionally, until mixture is thick and bubbly. About 10-15 minutes. Stir in the butter and set aside off the heat.

Butter a baking dish and place your sliced apples inside. Mix Saigon Cinnamon and sugar together and sprinkle over the apples.

Now let us mix the remaining 1 1/2 cups of Bisquick with the cream. Place dollops of this mixture over the apples.

Now pour the caramelized sauce over the top of Bisquick dollops.

Bake for 35-40 minutes. Let cool a little before serving. I like to serve with with vanilla ice cream and a sprinkle of Saigon Cinnamon on top.

Enjoy!